



Warmed Peaches Give Entree Flavor Magic

Fabulous is a pretty strong word, but none too strong for this recipe today.

Heating canned cling peaches always makes their flavor and fragrance more pronounced. Heating them in a creamy butterscotch sauce for Fabulous Peaches works magic!

The sauce is a mixture of brown sugar, heavy cream, melted butter, lemon juice and tarragon. Simmer the peaches in it and serve them warm as a delicious accompaniment for baked or broiled ham.

If you care to omit the tarragon, sprinkle the fruit with nutmeg and serve warm as a dessert.

When a recipe doesn't call for all the syrup in a can of cling peaches, simply store it in the refrigerator and use later to baste ham, pork or fowl; or in making milk shakes or gelatin salads.

Add a little to orange juice for a change at breakfast time.

FABULOUS PEACHES

- 1 can (1 lb. 13-oz.) cling peach halves
- 2 tbs. butter
- 6 tbs. brown sugar
- 2 tbs. lemon juice
- 1/2 cup whipping cream
- 1/4 tsp. tarragon
- 1/4 tsp. salt

Drain syrup from peaches. Melt butter in heavy frying pan. Arrange 6 peach halves in melted butter, cup-side up.

Spoon a tablespoon brown sugar into each half. Sprinkle with lemon juice. Simmer until sugar melts and forms syrup.

Turn peaches cut-side down. Pour cream, tarragon and salt over fruit and simmer gently about 5 minutes.

Turn over again and continue to simmer another 5 minutes, basting peaches frequently with sauce.

Serve peaches warm as an accompaniment for baked or broiled ham.

For a dessert, omit the tarragon. Sprinkle peaches with nutmeg or cinnamon. Serve warm with a generous spoonful of brown sugar-cream sauce or topped with vanilla ice cream.

Spring Dinner Bake

In baking dish, combine 1 can blue lake green beans with partially cooked cauliflowerettes and 2 cups cooked cubed ham.

Blend 1 can Cheddar cheese soup with 1/4 cup milk and horseradish to taste; pour over bean mixture.

Sprinkle with buttered crumbs and bake at 375 degrees about 20 minutes.

Prices of eggs at wholesale are dropping. Eggs are always tops in nutrition.



COOKIE CORNER

DATE LEMON BARS

- 1/4 cup butter or margarine
- 1/4 cup sugar
- 2 eggs
- 1 tsp. lemon extract
- 1 1/2 cups sifted flour
- 2 tsp. baking powder
- 1/2 tsp. salt
- 1 1/2 cups rolled oats

1 pkg. lemon pudding mix
1 cup fresh dates, sliced

Blend butter with sugar until fluffy. Beat in eggs and lemon extract. Sift together flour, baking powder and salt.

Stir into butter mixture along with rolled oats. Divide mixture equally into three well-greased 8-inch square pans; press dough into bottom of pans.

Bake at 375 degrees 10 to 12 minutes. Turn layers out immediately onto waxed paper. Spread half of filling on one layer. Top with second layer; remaining filling.

Top with third layer. While still warm, cut into bars 2 2/3 x 1-inch. Dust with powdered sugar, if desired.

To make the filling: prepare pudding mix according to package directions, reducing water to 1 cup. Remove from stove and cool 5 minutes, then fold in dates.

Favored Food Gets Glamor Treatment

A traditional American favorite gets the glamor treatment in this recipe for Almond Rice Pudding.

The crunchiness and unique flavor of roasted diced almonds help to set this dessert apart from other rice puddings you may have prepared.

ALMOND RICE PUDDING

- 2 cups long grain rice
- 3 cups milk
- 1/2 cup brown sugar
- 1/2 tsp. salt
- 1/4 tsp. mace
- 1/2 cup fresh dates, sliced
- 1 cup roasted diced almonds

1 tbs. grated orange rind
2 eggs, separated

Cook rice in milk in double boiler 1 hour. Remove from heat; add 1/4 cup brown sugar, salt, mace, dates, 1/2 cup almonds and orange rind.

Beat egg yolks until thick; blend in. Turn into 8-inch square pan. Beat egg whites until stiff. Beat in remaining brown sugar. Fold in remaining almonds.

Spoon over rice mixture. Bake at 350 degrees for 30 minutes.

Add 1/4 cup brown sugar to 1 can cranberry sauce for glaze for ham.

Ancient Plant Enjoys New Boom

Those fields of yellow blossoms rolling across thousands of acres of our western plains and California valleys aren't dandelions.

That is safflower you see.

Ages ago in Egypt, safflower blossoms were crushed for dye; for centuries India crushed the seeds for meal to be used for cattle feed. This thistle-like plant became important in recent years for industrial purposes.

The oil extracted from the seeds is used to keep white paint whiter and to produce a superior varnish.

More recently, the discovery of safflower oil's qualities as a food item has added impetus to the old crop's boom. Of all the oils available for cooking, salads and use in food products, safflower oil is richest in polyunsaturated fats.

Try it in sauces, homemade salad dressings, for deep or shallow frying and in baking. Tangy orange muffins are prepared quickly and easily with safflower oil.

ORANGE MUFFINS

- 2 cups sifted flour
- 3 tsp. baking powder
- 1/2 tsp. salt
- 1/4 cup sugar
- 1 tbs. grated orange rind
- 1/2 cup Saffola Orange Juice
- 1 egg, well beaten

Sift flour, baking powder, salt and sugar together. Add orange rind; mix well.

Pour safflower oil into measuring cup. Add enough orange juice to make 1 cup liquid. Add orange juice mixture and egg to flour mixture; stir until just moistened.

Turn into 12 lightly oiled 2 1/2-inch muffin cups. Bake at 425 degrees for 15 to 20 minutes or until muffins test done.

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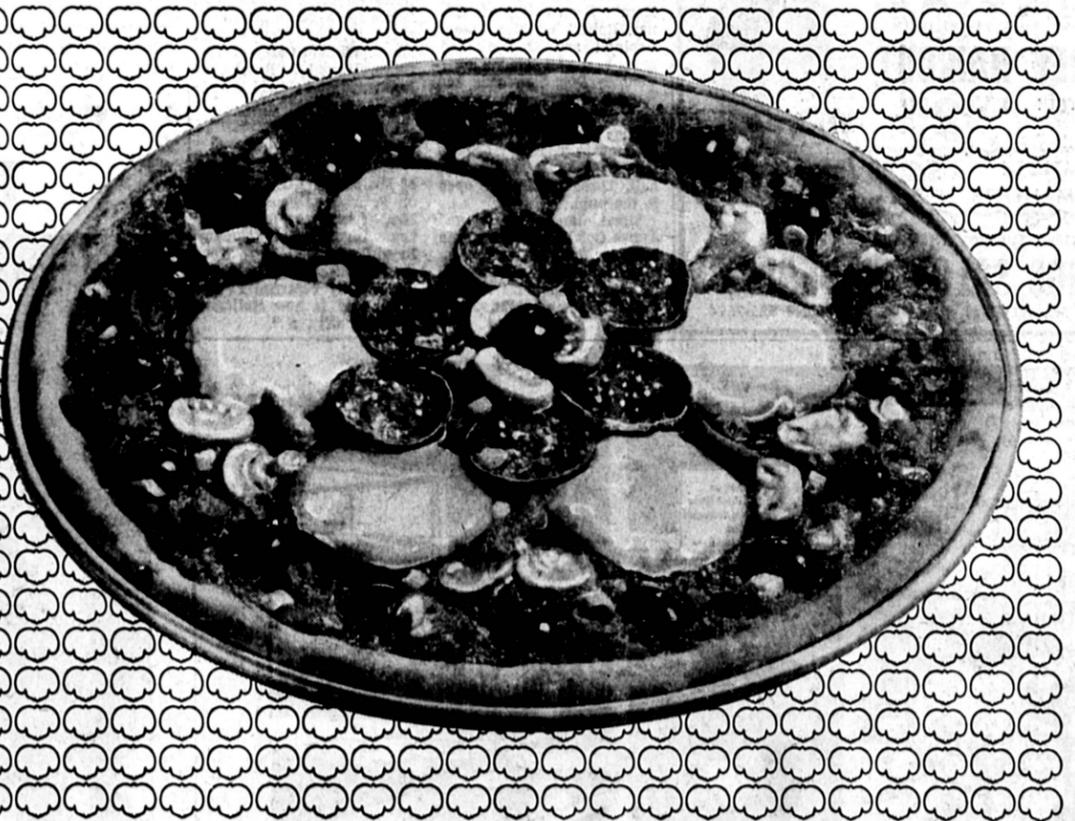


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P.S. Want 18 good recipes with the flavor of the West? Write to Mary Wise, DEL MONTE Tomato Sauce, P.O. Box 18, Los Angeles 51, California, for your free recipe cards.



HERO PIZZA

- SAUCE:**
- 1 med. onion, chopped
 - 1 Tbsp. chopped parsley
 - 2 Tbsp. olive oil
 - 1/2 tsp. each, oregano and basil
 - 1/4 tsp. salt
 - 1/4 tsp. pepper
 - 2 cans (8 oz. size) DEL MONTE Tomato Sauce

- DOUGH:**
- 1 pkg. (1 3/4 oz.) yeast roll mix

TOPPING SUGGESTIONS:
Mozzarella cheese slices, anchovy fillets, sliced green onion, pitted ripe olive halves, cooked ham strips, thin-sliced salami or pepperoni, diced sliced bacon, sliced mushrooms.

Sauce: Sauté onion and parsley in oil till tender. Add rest of sauce ingredients, bring to boil, cover and simmer 15 min. Chill.

Dough: Make pizza dough and shape in 2 lightly oiled pizza pans as pkg. directs. Brush with oil and spread with cold sauce. Cover with 4 or more toppings for each pizza. Bake in 450° F. oven 15 to 20 min.

Del Monte Tomato Sauce